



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 28 February 2022  
DAY MONTH YEAR

Requested by: Rhett Gutierrez | Constituent Advocate  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

20

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

560

How many people formally counted in this facility describe themselves as the following gender?

Female: 29

Male: 531

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="2"/>	<input type="text" value="914"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="700"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="2"/>	<input type="text" value="219"/>

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

Request for Information Made on February 23, 2022. All population numbers are current as of February 25, 2022.

### Kitchen DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents

### MEDICAL

Johnny Choate, Facility Administrator provided the following update on medical staffing. Information is current as of February 16, 2022.

1 Health Services Administrator

2 PA's

1 Medical Doctor

9 RN's

8 LPN's

3 Medical Records Clerks

2 Psychologists

1 Licensed Clinical Social Worker

1 X-Ray Technician

4 Tele-Psychiatrists

\*denotes changes in staffing levels from previous week

### TEMPERATURE CHECKS

Logs provided, see attached documents

### LAW LIBRARY

Logs are not attached to protect personal identifying information. Logs show usage of the law library by dorm.

Usage ranged from two (2) to sixteen (16) visitors to the library at each provided opportunity.

Logs indicate that dorms that did not use the law library were either new intake dorms, on restriction, or detainees were offered time in the library and declined.

Logs are from 2-7-22 through 2-13-22.

COVID-19: The facility informed us that there were zero cases among ICE Staff and two (2) new positive cases among GEO Staff.

They reported zero new positive cases among ICE detainees.

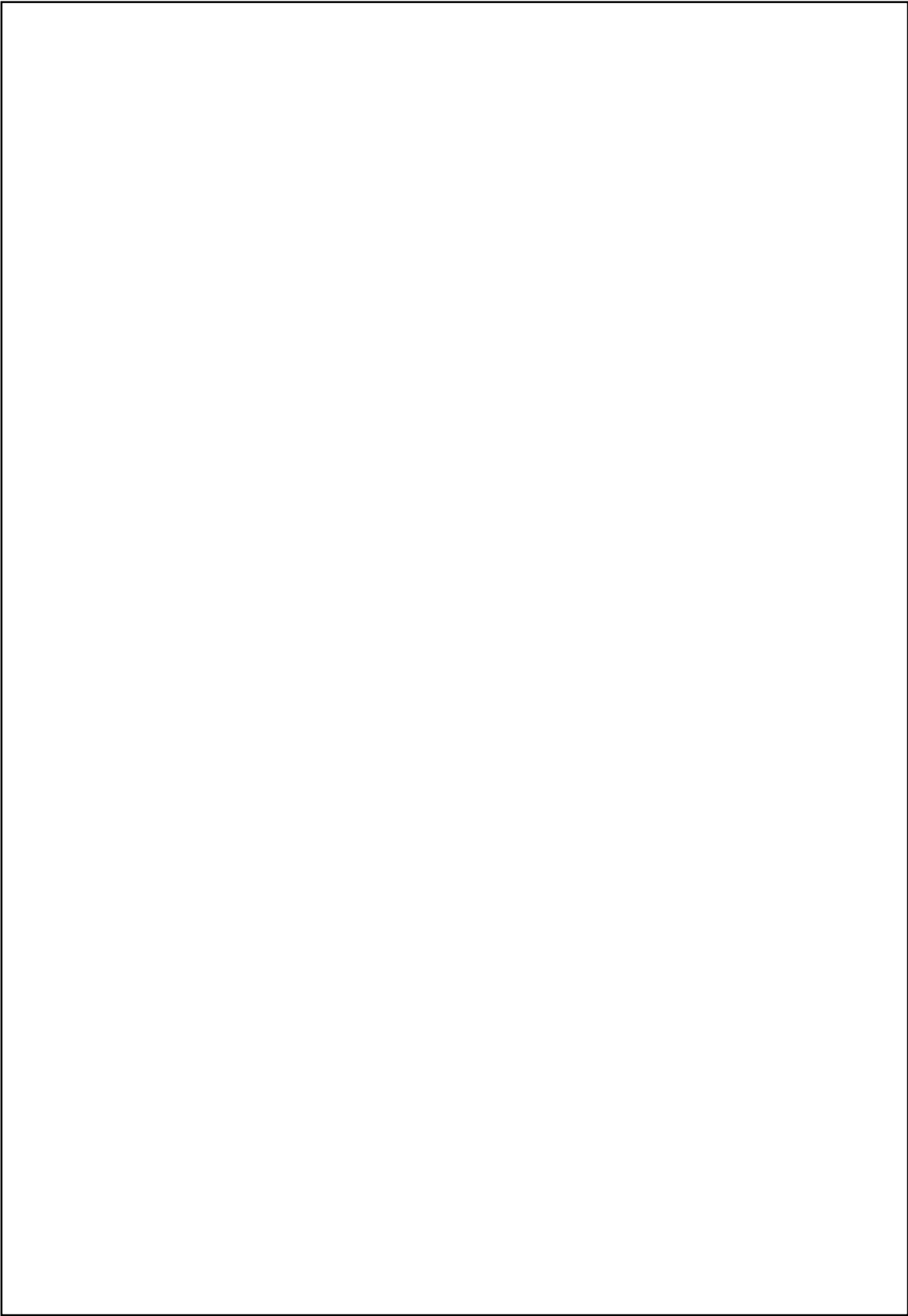
Official COVID-19 statistics for "ICE Detainees Under COVID Monitoring" provided via ICE.gov are accurate as of February 28, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are accurate as of February 28, 2022.

### ADDITIONAL NOTES

The GEO and ICE contract was renewed as an open-re-compete deal. It has been executed and implemented as of October 16, 2021

The contract is in effect and services are being provided with a current Period of Performance of October 16, 2021 to October 15, 2022.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2021		CYCLE 2 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
2/7 MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
2/8 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
2/9 WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
2/10 THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
2/11 FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
2/12 SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
2/13 SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian



# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2. Date: 2/7/22

Monday

Time: 0310 AM Time: 1030 PM

## Shift Checklist

	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean	X			X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	

PRODUCTION SHEET	Menu Items	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	T-ham
Breakfast	Temperatures	180	175	RT	RT	RT	37	RT	RT	35	RT	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dressin g	Tea	Bk Ck	diet dre
Lunch	Temperatures	193	166	165	RT	193	40	48	RT	RT		RT
	Menu Items	bologna	potat salad	veg beans	lett	onio n	pickle	bread	mayo / mustar	fruit	drin k	trk
Dinner	Temperatures	40	40	40	40	40	40	RT	RT	40	R	40

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast	—	—	—
	Lunch	—	—	—
	Dinner	161.0	179.9	—

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	112	113	200ppm
	Lunch	110	113	200ppm
	Dinner	112	113	200ppm

FREEZER and WALK-IN	Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM	11.5	37.3	38.8
Record temperatures, Freezer and Walk-ins	PM	12.6	38.7	36.7

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	65	68
Record temperatures, Dry Storage Areas	PM	68	69

Hot- Water Temps in sink	AM	PM
	110	120

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

2/8/22  
DATE

Signature, Cook Supervisor (PM)

2/7/22  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 2**    **Date:** 2/8/22    **Tuesday**    **Time:** 0310 AM    **Time:** 400 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		/										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/										
Kitchen is in good general appearance			X		/										
All kitchen equipment operational & clean			X		/										
All tools and sharps inventoried			X		/										
All areas secure, lights out, exits locked			X		/										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit	HB	T.H.			
Breakfast	Temperatures	RT	181	RT	38	RT	RT	35	RT	RT	RT	175			
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB			
Lunch	Temperatures	181	171	165	RT	183	40	RT	RT	193	RT	RT			
	Menu Items	hot dog	relish	macr salad	corn	egg bread	bun	onion	mustrd	drnk	ches	Grn turk			
Dinner	Temperatures	170	RT	40	180.5	—	RT	40	RT	RT	40	175			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				161		186		—					
and chemical agent used in Final Rinse		Lunch				165		181		—					
		Dinner				166		185		—					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				122		123		200ppm					
		Lunch				125		127		200ppm					
		Dinner				120		125		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-14.8		37.6		38.8					
Record temperatures, Freezer and Walk-ins		PM				-13.8		36.6		38.3					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM				68		68							
Record temperatures, Dry Storage Areas		PM				68		68							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		120		115											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Signature, Cook Supervisor (PM)

*Reyad 2/8/22*  
*Wang 2/8/22*

**FOOD SERVICE: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST**

**Cycle 2**    **Date:** 2/9/22    **Wednesday**    **Time:** 0310 AM    **Time:** 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham	
Breakfast	Temperatures	193	177	165	RT	RT	38	RT	RT	35	RT	189	
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli	
Lunch	Temperatures	183	190	174	38	RT	37	RT	RT	RT	185	189	
	Menu Items	meat stew	rice	cabb-age	onior	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg	
Dinner	Temperatures	180	193	179	38	38	RT	38	RT	RT	38	180	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				153		181					
and chemical agent used in Final Rinse		Lunch				153		184					
		Dinner				159		185					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				121		122		200 ppm			
		Lunch				120		122		200 ppm			
		Dinner				121		123		200 ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-10.1		37.3		37			
Record temperatures, Freezer and Walk-ins		PM				-10.3		37.0		39.7			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				60		60					
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		111									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

2/10/22

Signature, Cook Supervisor (PM)

BL

2-9-22

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 Date: 2/10/22

Thursday

Time: 3:10 AM Time: 1:30 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		Y								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean			X		Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked			X		Y								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	scram eggs	Pota-toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	bran cerl	
Breakfast	Temperatures	182.3	191	RT	RT	RT	38	RT	RT	35	RT	RT	
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion	dress-ing	ket-chup	tea	fruit	
Lunch	Temperatures	185	RT	177	190	185	38	38	RT	RT	RT	RT	
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	fruit	
Dinner	Temperatures	175	186	185	38	38	38	RT	RT	RT	RT	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		181							
		Lunch		153		185							
		Dinner		161		185							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200 ppm					
		Lunch		127		128		200 ppm					
		Dinner		126		127		200 ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-10.6		36.6		37.8					
Record temperatures, Freezer and Walk-ins		PM		-11.5		37.5		39.2					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		66		66							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		120		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2/11/22

BL

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Cycle 2. Date: 2-11-22

Friday

Time: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	<div style="font-size: 1.2em;">Large Storage Room</div> <div style="font-size: 1.2em;">doors shut behind you</div> <div style="font-size: 1.2em;">Needs door stopper</div>							
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit			
Breakfast	Temperatures	195	183	RT	167	35	RT	RT	35	RT			
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit		
Lunch	Temperatures		187	192	185	RT	37	RT	RT	168	RT		
	Menu Items	chili mac	beans	squac	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg	
Dinner	Temperatures	180.4	184	158.3	38	RT	RT	RT	RT	188.4	175	40	
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		182							
		Lunch		153		183							
		Dinner		156		185							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		120		121		200ppm					
		Lunch		121		121		200ppm					
		Dinner		115		120		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-8.1		34.4		38.3					
Record temperatures, Freezer and Walk-ins		PM		-7.0		35.3		38.4					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		65		65							
Record temperatures, Dry Storage Areas		PM		65		65							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		123		113									

Signature, Cook Supervisor (AM)

2-11-22

Signature, Cook Supervisor (PM)

2/11/2022

FOOD SERVICE MANAGER

DATE

2/14/22

Smith 2/11/2022

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 2** Date: 2-12-22

**Saturday**

Time: 0900 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	farina	eggs	gravy	bk saus	bisc // tortill	marg	sugar	coffee P.C.	milk			
Breakfast	Temperatures	200°F	37	192	190	RT	36	RT	RT	35			
	<b>Menu Items</b>	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	brea d	tea P.C.	carr -ots	
Lunch	Temperatures	37	23	198	35	37	35	RT	RT	RT	RT	176	
	<b>Menu Items</b>	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress	drnk	diet drs	PB	
Dinner	Temperatures	182.6	171.8	167.5	189.2	RT	30	40	RT	RT	RT	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		182		-					
		Lunch		152		182		-					
		Dinner		158		184		-					
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		112		113		24m					
		Lunch		117		119		200ppm					
		Dinner		115		120		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-15.		36.2		36.9					
Record temperatures, Freezer and Walk-ins		PM		-13.2		34.7		38.0					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		64		65							
Record temperatures, Dry Storage Areas		PM		60		67							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		120		125									

Signature, Cook Supervisor (AM) [Signature] 2/12/22

Signature, Cook Supervisor (PM) [Signature] 2/12/22

FOOD SERVICE MANAGER [Signature] DATE 2/14/22



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 Date: 2/13/22 Sunday Time: 0310 AM Time: 1632 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	107	165	RT	RT	RT	RT	RT	35	RT		
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit	
Lunch	Temperatures	189	193	181	38	RT	37	RT	RT	37	RT	RT	
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco	
Dinner	Temperatures	38	38	38	38	38	RT	RT	RT	38	RT	168	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153		181					
		Lunch				155		180					
		Dinner				151		178					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				125		128		200ppm			
		Lunch				120		121		200ppm			
		Dinner				110		110					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-12.1		37.8		37.4			
Record temperatures, Freezer and Walk-ins		PM				-11.6		38.7		38.4			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				66		66					
<b>Hot- Water Temps in sink</b>		AM		PM									
		125		111									

Signature, Cook-Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Medical Staffing  
02/15/2022

HSA	1
Medical Doctor	1
Physicians Assistants	2
Dentists	2
Dental Assistant	1
Medical Records Clerks	3
RN's	9
LPN's	8
Psychologist	2
LCSW	1
X-Ray Tech	1
Tele-Psychiatrist	4

96  
2-15-22



**Tuesday, February 15, 2022**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
2/14/22	A-1		104.2						
	A-2		104.2						
	A-3		104.3						
	A-4		104.2						
	B-1		104.3						
	B-2		104.2						
	B-3		104.4						
	B-4		104.4						
	C-1		104.5						
	C-2		104.5						
	C-3		104.4						
	C-4		104.4						
	D-1		104.2				N/A	N/A	N/A
	D-2		104.2				N/A	N/A	N/A
	E-1		104.2				N/A	N/A	N/A
	E-2		104.2						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

*Sean Hanson*

SIGN:

*[Signature]*

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69.7	70.1	70.3	70.1	71.0	69.9	70.2	
Water:	104.4	104.5	104.4	104.4	104.5	104.4	104.5	104.5

Temperature Taken with a Fluke Mod 52 Digital Thermometer

**GEO Aurora ICE  
3130 N. Oakland St**

2/14/2022  
6:50:25 AM BCU

**Temperature  
°F**

A-1	71.21
A-2	70.51
A-3	70.61
A-4	68.90
B-1	70.11
B-2	68.62
B-3	71.41
B-4	69.21
C-1	68.42
C-2	69.52
C-3	67.00
C-4	68.31
E-1	69.80
E-2	---
D-1	72.22
ISOLATION	68.71
PATIENT ROOM	69.71
INTAKE/RECEIVING	69.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	127.97
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	70.07
Universal Input[13]	

AWAITING BOARD FROM TRANS  
CHECKED AMBIENT TEMP. IN UNIT 0630/2/14/22  
UNIT IS HOLDING 69.°



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, February 14, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2-428	South-A	unoccupied			
	South-B	unoccupied			
	South-C	71.7	104.1		
	South-D	70.9	104.2		
	South-E	71.5	104.2		
	South-F	unoccupied			
	South-G	71.6	104.1		
	South-L	72.1	104.1		
	South-M	71.7	104.2		
	South-N	unoccupied			
	South-X	unoccupied			
	South-Y	71.5	104.1		
	South-Z	69.9	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.3	104.1	N/A	N/A
	MED ISO- Room 2	72.3	104.1	N/A	N/A
2	MED ISO- Room 3	72.3	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Seyn/Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer